

## Blueberry Almond Bars

This is a great dessert for a crowd. Its soft almond center is baked on a sweet crisp crust with a layer of fresh blueberries between. Raspberries can easily be substituted for blueberries.

### Yield:

1 - 9" X 13" baking dish

### Time:

25 minutes to assemble

To Bake: 15 minutes crust, plus 40 minutes filling

Total time: 80 minutes

### Ingredients:



In the  
Baking  
Aisle

### CRUST:

1&1/2 cups flour

1/2 cup (1 stick) cold butter, chopped into small pieces

1/3 cup powdered sugar

2 Tbsp ice water

1/2 tsp almond extract

### FILLING:

1 box (7 oz. ) Odense Almond Paste, grated

1 cup granulated sugar

1/2 cup light brown sugar

3 large eggs, room temperature

1/2 cup & 1 Tbsp flour

1 tsp baking powder

1 tsp grated lemon rind, no pith (white of rind)

2 cups blueberries

### Equipment:

9" X 13" baking dish

Food Processor or Mixer

### Directions:

**1** Preheat oven to 350°. Grease a 9" X 13" baking dish.

#### For Crust:

**2** In a food processor (fitted with a metal blade) or with a pastry cutter and bowl; add flour, butter, sugar, water and extract. Pulse, or cut in butter until mixture is the texture of sand. Press evenly into baking dish. The bottom of a measuring cup makes this step easy. Bake for 15 minutes at 350°.

#### For Filling:

**3** Add Almond Paste, granulated and brown sugar to food processor (or mixer). Pulse, or mix until mixture is fine crumbs.

**4** Add eggs and mix to smooth paste. Add in 1/2 cup of the flour, baking powder and lemon. Beat until combined.

**5** Add blueberries to a medium bowl and toss with remaining tablespoon of flour.

**6** Add almond filling to blueberries, and gently fold together with a rubber spatula until combined. Pour mixture into pre-baked crust and bake for 40 minutes, or until top is a deep golden brown and firm to touch.

**Note:** Watch time carefully, because dark colored baking dishes cook faster than light colored dishes.